



## PINOT GRIS 2010

**Appellation:** Štajerska Slovenija (cool climate white wine region in eastern Slovenia on the Croatian border).

**Varietal:** Pinot Gris (Pinot Grigio; Sivi Pinot).

**Availability:** 450 cases 12 x 75cl bottles.

**Vineyards:** Vertical sites: Mali Brebrovnik, Mali Kog, Radomerščak and Ivanjkovci. The vineyards are perfect combination of open and wind exposed east-south and south-west sites which restrict direct sun exposure and over-heating of the grapes during the ripening season. This ensures optimum development and preserves natural varietal aromas.

**Soils:** calcareous base rock with clay/sand soil on marl mostly at steep sites, with more clay at Mali Kog vineyard.

**Cultivation:** The vines were pruned and trained using single guyot to ensure optimal sun exposure to foliage and fruit. Sustainable viticulture is practiced under the integrated system monitored by IPGV. Hand picked grapes.

**Winery:** Well equipped, small modern winery was set up by Verus Vineyards Ltd. This company was founded in May 2007 by Božidar Grabovac, Rajko Žličar and Danilo Šnajder. Winery capacity is 80.000 litres.

**Analysis:** Alcohol: 13 % vol.  
Residual sugar: 6,7 g/l  
pH: 3,56  
TA: 6,24 g/l

**2010 Vintage:** Moderate winter with unusually warm February. Later cold weather came and lasted till end of April. Vegetation started later and flowering began on 4<sup>th</sup> of June. May and June were very rainy which resulted in strong growth. Summer was hot and humid which resulted that some parcels were attacked by diseases. August wasn't hot and September was rather cold and humid. Daily temperatures were mostly below 15<sup>o</sup> C. Ripening of the grapes was very slow. We suffered significant loss of the crop due to bad weather and strong selection of unripe grapes. Good thing about this harvest was certainly the fact that ripening was slow and that all grapes delivered to the cellar were naturally cold. After all ups and downs this could be a winning combination of vintage 2010 charming wines with good aromatic structure and great purity.

**Winemaking:** We harvested Pinot Gris on 24<sup>th</sup>, 25<sup>th</sup>, 29<sup>th</sup> and 30<sup>th</sup> of September. Only clean, perfectly ripe grapes were picked in small 12 kg perforated crates. Second selection of the grapes was made manually on the sorting table prior destemming. Gentle handling of grapes, must, juice and wine. Quick pressing of destemmed grapes with minimum skin contact to minimise the extraction of phenolics. Juice was cold settled for 24 hours then racked to fermentation. Fermentation took place over three weeks in stainless steel tanks at under 15<sup>o</sup> C. After fermentation the wines remained on yeast lees for a two months to build mouth feel. No fining, gentle filtration and early bottling.

**Taste:** Fresh pear, gentle spices and citrus flavours on the nose. Moderate acid, stone fruit character and minerality on the palate.

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